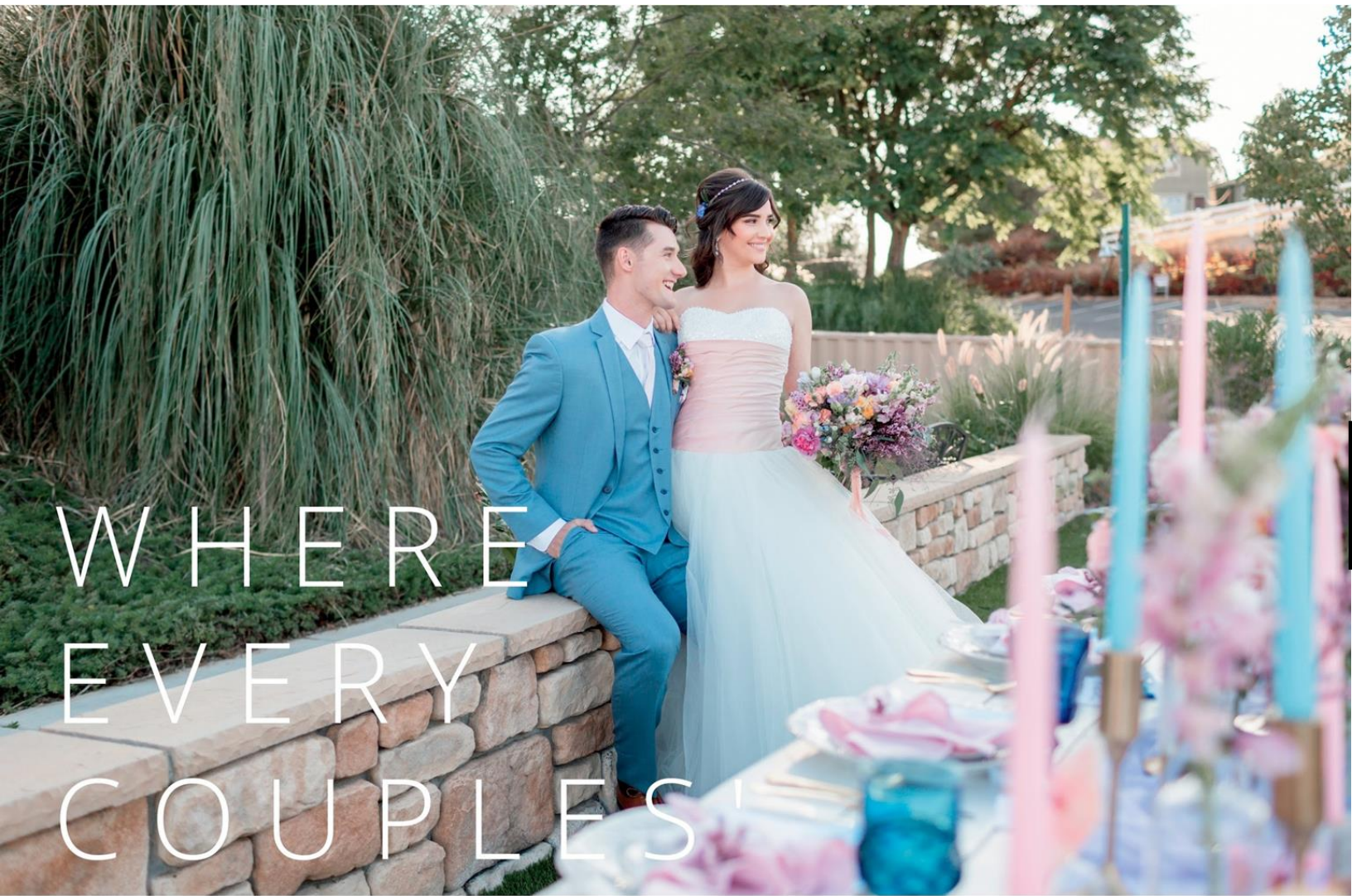




WEDDING PACKAGES





WHERE
EVERY
COUPLES'
FAIRYTALE
COMES TRUE





CHURON WINERY

Congratulations on your engagement and thank you for considering Churon Winery to host such a special moment in your lives together.

Our boutique winery is nestled atop 11 acres of estate vineyards, the Inn at Churon Winery offers you so much more than just a ceremony and reception site! If you imagined a romantic wedding filled with the rustic countryside, rolling mountains, tiered lawns, and a dramatic entrance through our vineyard arches then you have found the perfect place. Get ready to embark on an experience of timeless elegance for memories that will last a lifetime.



WEDDING PACKAGES

DIAMOND

Saturday

Minimum 75 Guests

\$148

SAPPHIRE

Friday & Sunday

Minimum 70 Guests

\$128

RUBY

Mon-Thurs

Minimum 50 Guests

\$108

*Prices are subject to sales tax and a 20% service charge.

*Additional hours are available for an extra charge.

YOUR DREAM WEDDING

INCLUDES:



- Five Hours for your Ceremony, Cocktail Hour, and Reception
- White Padded Chairs for your Ceremony
- Welcome Pre-Ceremony Sparkling Wine
- Two Tray-Passed Hors D'oeuvres for Cocktail Hour
- Buffet Meal Service or+ \$5 for plated
- Complimentary Cake Cutting and Service
- One Glass of Champagne or Sparkling Cider for Toasts
- Premium White, Ivory or Black Floor-length Linens
- White, Ivory or Black Premium Linen Napkins
- Mahogany Chiavari Chairs for your Reception- Pads also available
- Silver or Gold Charger Plates
- White China Plates and Silver Flatware
- Water Glasses, Champagne Flutes, and Wine Glasses
- Guest Book Table with Premium Floor-length Linen
- Set-Up Team for All Churon Winery Provided Items
- 1-Hour Wedding Ceremony Rehearsal
- Use of Winery Grounds for Engagement Photos
- Wine Barrel Table for your Cake and Desserts**
- 20% Discount on additional nights in the Bridal Suite**
- 60" or 72" Round Reception Tables**
- Food and Wine Tasting for 2 guests**
- Complimentary 1-Night Stay in our Bridal Suite**
- Private Groom's Changing Area **
- Day of Wedding Coordinator**

** -Not available in Crystal Package-

Please note that weddings must meet headcount minimums to receive all included items.

BEVERAGE PACKAGES

OPEN BAR

4 hours, bartender, glassware, set-up, selection of:
2 red wines, 2 white wines,
2 beers, and 3 soft drinks.

\$30 Per Person

HOSTED BAR

4 hours, bartender, glassware, set-up
*Event host purchases the beverages from
Churon Winery 30-days prior to the event date

\$300 for 100 people or more
\$250 for 99 people or less

CASH BAR

4 hours, bartender, glassware, set-up, selection of:
2 red wines, 2 white wines,
2 beers, and 3 soft drinks.

\$500 for 100 people or more
\$300 for 99 people or less

COFFEE BAR

4 hours of brewed coffee in thermal pots, cups,
sugar, creamer, set-up.

\$200 for 100 people or more
\$150 for 99 people or less

*Prices are subject to sales tax and a 20% service charge.

*Additional hours are available for an extra charge.

MICRO WEDDING PACKAGE

CRYSTAL PACKAGE

Up to 60 Guests

\$98 per person

Ceremony Fee- \$1,295

Weekend Fee:

Friday \$1,250

Saturday \$2,500

Sunday \$750

CRYSTAL PACKAGE WEDDINGS INCLUDE:

- 1 hour of ceremony site use and setup with white padded chairs
- 4 hours of indoor dining room & adjacent patio use and setup with tables, chairs, tablecloths & napkins, plates, flatware's and chargers
- 4 hours open bar- 2 red wines, 2 white wines, 2 beers, 3 soft drinks
- Buffet dinner with servers (+\$5/person for plated)
- Room Discount: Sunday - Thursday up to 2 standard king rooms at 50% discounted rate for the wedding day.

Crystal Package Upgrades:

Day of Coordinator \$800
Menu & Wine Tasting \$30/person
Outdoor Venue Reception \$750

*Prices are subject to sales tax and a 20% service charge

Eligibility for 5% Military/First Responder discount: Must fulfill both minimum headcount and minimum charge of \$5,000 before tax, service charge, and vendor fees.



AVAILABLE ADDITIONS & UPGRADES



VENDORS

- DJ (5 hours) - \$1,000
- Florals Package- \$1,000
- Officiant- \$550
- Photographer (5 hours) - \$1,500
- Wedding Cake - \$8/ per person
- Photo Booth (2 hours) - \$450

FOOD ITEMS

- Additional Hors D'oeuvres - \$5per guest per variety
- Plated Serving Additional Charge - \$5per person
- Rib Eye Additional Charge -\$5per person

MISCELLANEOUS

- Additional Hours at the Venue - \$750per hour
- Children and Vendors: \$35 per person
- Dance Floor - \$400
- Heater - \$45
- Lawn Game (Cornhole / Connect 4) - \$60
- Love Lights - \$250
- Sweetheart Table & Chair Upgrade - \$250
- Umbrellas - \$40each
- Chair Pads (white) - \$2each



*Prices are subject to sales tax and a 20% service charge.

OUR WEDDING MENU

Please select two hors d'oeuvres, one salad, two entrees, and two accompaniments.

Any special dietary requirements must advise Churon at least 14 days prior to the event date.

*Starred items are available for an additional charge. All items are subject to tax and service charge

HORS D'OEUVRES

(Choose Two)

ITALIAN MEATBALLS

Ground veal seasoned with Italian herbs and parmesan cheese served with classic marinara sauce or gorgonzola cream sauce

BRUSCHETTA

Toasted rounds of baguette topped with fresh tomato, basil, olive oil, garlic and herbs

ASSORTED GOURMET

CHEESE DISPLAY

Domestic and imported cheese arrangement served with gourmet crackers and garlic herb crostini

SEASONAL FRESH

FRUIT SKEWERS

Fresh seasonal fruit served on skewers

CAPRESE SKEWER

Fresh mozzarella, grape tomato, cheese tortellini and white balsamic basil drizzle

CHICKEN OR BEEF TERIYAKI

SKEWERS

Skewers of baked chicken or beef with teriyaki sauce

DELECTABLE CRAB CAKES

Maryland crab with red and green peppers, onions, carrots, and roulade sauce

SHRIMP CEVICHE SHOOTERS

Cooked baby shrimp with tomato, white onion, cilantro and lime

CHICKEN SKEWERS

WITH APRICOT GLAZE

Sweet and savory oven baked chicken breast with an apricot glaze

3 CHEESE MINI-PORTOBELLO STUFFED MUSHROOMS

Cheddar, jack and mozzarella cheese in savory bite sized mushrooms

ROASTED ARTICHOKE ON PESTO BAGUETTE

Roasted artichoke hearts on a toasted baguette with pesto sauce

BRIE CROSTINI WITH RASPBERRY CHIPOTLE SAUCE

Toasted baguette topped with brie and a sweet raspberry chipotle sauce

SALAD

(Choose One)

All salads are accompanied with bread and butter

ORGANIC BABY SPINACH WITH STRAWBERRIES

Feta cheese, red onions, lightly tossed in a chardonnay vinaigrette, finished with toasted almonds

CLASSIC CAESAR

- Romaine hearts, parmesan cheese, homemade croutons, and rustic Caesar dressing

CHIPOTLE CAESAR SALAD

Romaine hearts, with crispy tortilla strips, queso fresco, lightly tossed in a chipotle Caesar dressing

TEMECULA VINEYARD SALAD

Organic mixed green, candied pecans, merlot marinated cranberries, feta cheese, tossed in a chardonnay dressing

ORGANIC BABY ARUGULA

Organic baby arugula lightly tossed in a honey lemon vinaigrette, finished with shaved Italian parmesan cheese

WEDDING MENU



Couples will receive a complimentary food and wine tasting 1-month prior to their wedding. Our chef can also accommodate food restrictions or preferences such as gluten-free and vegan for wedding guests.

ENTREES

(Choose Two)

Chicken Entrees

Chicken Florentine

Chicken breast stuffed with spinach, ricotta cheese, beurre blanc sauce

Chicken Piccata

Sauteed with shallots and capers finished with lemon caper sauce

Roasted Chicken Marsala

Chicken breast sauteed with marsala sauce

Beef & Pork Entrees

Churon Tri Tip

Top with cabernet demi-glaze sauce, chimichurri, or BBQ sauce

***Grilled Rib Eye**

Choose from a cabernet demi-glaze sauce or chimi-churri sauce

Oven Roasted Pork Loin

Served with salted pears and Vidalia onions drizzle with balsamic reduction sauce

Seafood Entrees

Fresh Baked Bass

Marinated eight hours in savory wine, garlic, olive oil and fresh herbs baked to golden brown, drizzled with lemon caper sauce

Oven Baked Lemon Pepper Salmon

Marinated in white wine, lemon juice, mint, fresh herbs, topped with mango citrus sauce or lemon caper sauce

Vegetarian Entrees

Penne Pasta with Fresh Vegetables

Penne pasta with grilled zucchini, yellow squash, portobello mushrooms, cheese, sauteed onions and garlic

Vegan & Gluten Free Lasagna

Grilled Vegetable in marinara sauce with gluten free lasagna noodles

STARCH

(Choose one)

Herb Rice Pilaf

3 Cheese Scalloped Potatoes

Creamy Garlic Mashed Potatoes

Roasted Rosemary Red Potatoes

Pasta with Pesto Cream, Basil Tomato or Alfredo Sauce

VEGETABLES

(Choose one)

Roasted Broccoli with Chardonnay Wine Sauce

Lemon Pepper Asparagus

Honey Glazed Carrots

Roasted Vegetables

Thank you for considering Churon Winery

To connect with our team and schedule a tour contact:

Events@innatchuronwinery.com

909-317-6222

www.innatchuronwinery.com

